

BOTTOMLESS PROSECCO BRUNCH

BOTTOMLESS SERVED FOR 2 HOURS

60.0 PER PERSON

WINE UPGRADE 15.0 PER PERSON | CHAMPAGNE UPGRADE 40.0 PER BOTTLE
AN UPGRADE FOR THE GENTS 5 BOTTLES OF BEER 10.0

STARTERS TO SHARE

SALTED EDAMAME (GF/V/VG)

DEEP FRIED PADRON PEPPERS (GF/VGO)
MISO | PECORINO CRISPS

CRISPY RICE
FISH TARTARE

EBI GYOZA - PRAWNS
SPICY MISO

CHICKEN KARAAGE
YUZU KOSHO MAYONNAISE

PRAWN TEMPURA MAKI ROLL
AVOCADO | SPICY MAYONNAISE

MAIN COURSE

CHOOSE ONE:

CHAR-GRILLED POUSIN – BABY CHICKEN
TARE SAUCE | ENOKI MUSHROOMS

PAN-FRIED SEA TROUT (GF)
CLAM & POTATO SAUCE | SAUTÉED SPINACH

JAPANESE UDON NOODLES (V/VG)
GARLIC | CHILLI | MIXED VEGETABLES | DASHI BROTH | SESAME

PREMIUM MAIN COURSE

SUPPLEMENT £15 – CHOOSE ONE:

BLACK COD YUZU MISO (GF)
SWEET & SOUR MISO | YUZU

SPICED LAMB CUTLETS
YUZU PICKLED DAIKON

**ALL MAIN COURSES SERVED WITH SAKE FLAMMED BROCCOLI
& STEAMED RICE**



GF – GLUTEN FREE | V – VEGETARIAN | VG – VEGAN | VO – VEGETARIAN OPTION | VGO – VEGAN OPTION
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO ALL BILLS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CAN NOT
GUARANTEE
THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS ARE AVAILABLE UPON REQUEST.

WWW.SAINTSRESTAURANT.CO.UK